

POTATO CHIP CHICKEN FINGERS



CLOUDY

Serves:

DIRECTIONS:

1. Preheat oven to 400°.
2. Cut the chicken into finger-size pieces.
3. Fill a large, sealable plastic bag with the potato chips, seal the bag, and crush the chips with the back of a wooden spoon.
4. In a small bowl, whisk the egg and milk.
5. Dip the chicken pieces into the egg mixture,

INGREDIENTS:

- 1 whole boneless, skinless chicken breast
- 5 to 6 ounces potato chips, plain, barbecue, or sour cream
- 1 egg
- 2 tablespoons milk

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- then into the bag.
6. Shake gently to cover the chicken with the chips.
7. Place on an ungreased cookie sheet.
8. Bake for 20 minutes, flipping once during the cooking time.

Can be served with:
barbecue sauce, salsa,
or a honey mustard dip.



The world's largest chicken weighed over 23 pounds (the average chicken is 5 pounds)!